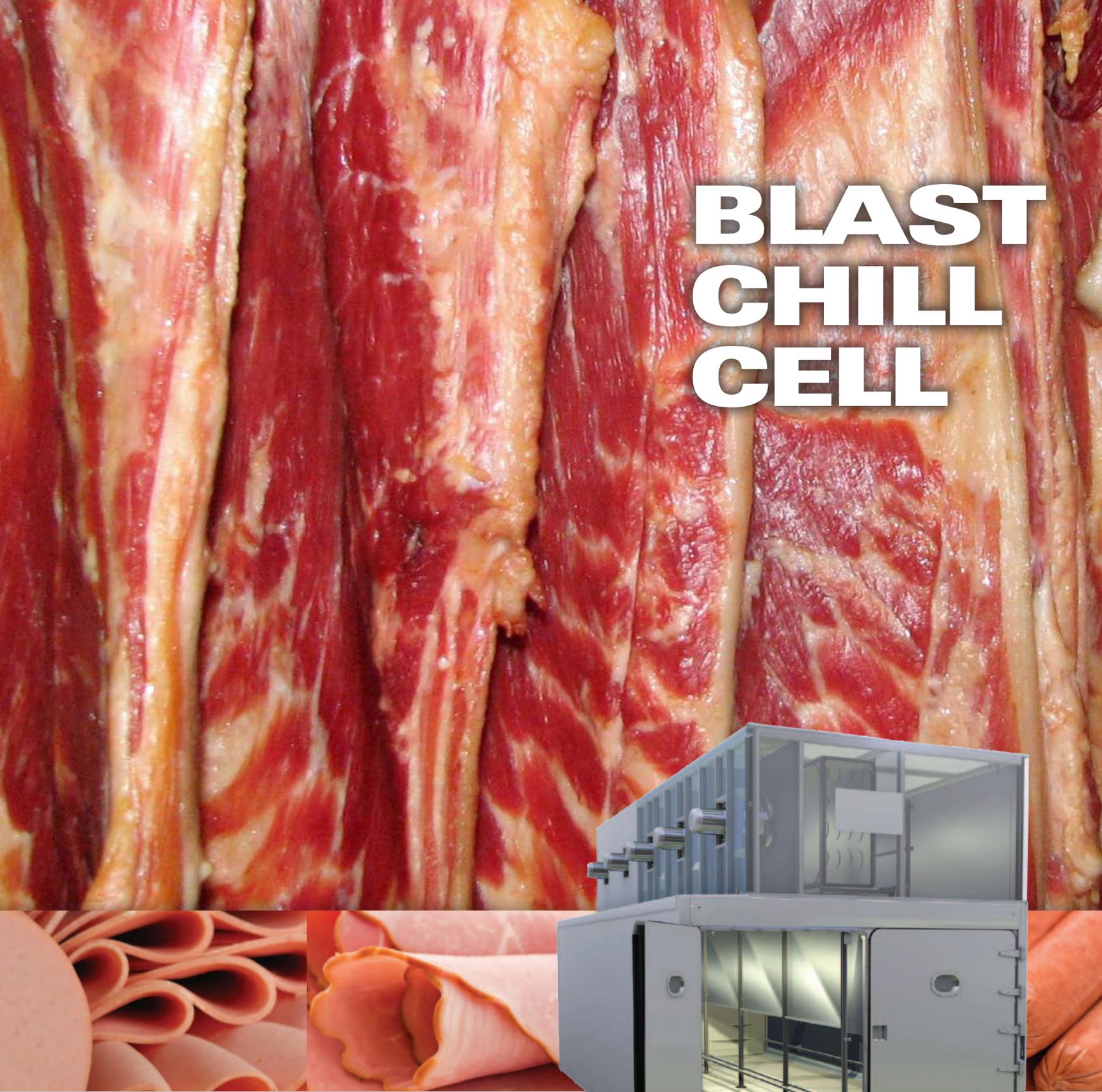


BLAST CHILL CELL



Maximize
Heat Reduction
at a Uniform Rate



MARLEN
MARLEN. REAL. SMART.

CONTROL YOUR CHILL PROCESS FOR HIGHER YIELDS

What's wrong with the way you're chilling now? Most existing chilling equipment wasn't designed to perform to today's exacting processing standards. Often, what exists is a compromise with inefficiencies and unpredictability that can affect product and food safety. From controlling condensation and airflow to verification of processes, Marlen blast chill cells are designed and built to overcome these challenges, resulting in faster chill times, higher yields, greater uniformity and ease of operation and maintenance.

BENEFITS / FEATURES

Control of condensation.

- Chilling isn't about driving in cold. It's about surrounding the product with conditions that allow it to give up its heat at a maximum rate and in a uniform manner. By producing a chilling recipe for each product, similar to a cooking recipe, our blast chill cell adjusts itself to remove condensed moisture during an initial phase per the chilling recipe using the Marlen Delta Chill process. This coupled with Marlen's variable fan speed control and step down chilling process not only reduces shrink variations, but also helps to control condensation. The result: optimum product uniformity with no "hot spots" or errant crusting.

No guesswork.

- Time, temperature, and airflow are all precisely controlled via the Marlen Smart Step system. A specific sequence of operations ("recipe") that best suit the product is loaded by the operator into the Marlen control system. The system then follows the parameters of that recipe, adjusting temperature and fan speed for optimal results.

Verification of processes in writing.

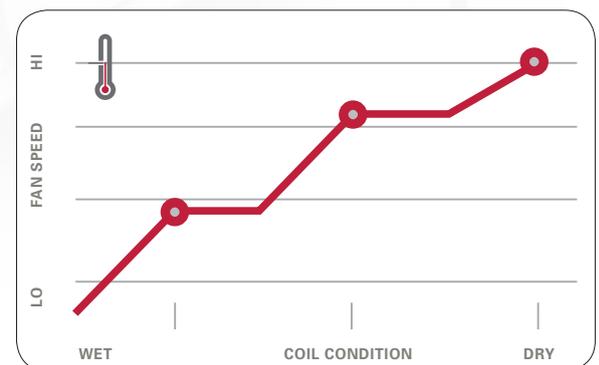
- Every Marlen product is designed and built with a Safety-First emphasis and paramount sanitary design. Our blast chill cell's Powis 6000 control system logs process and product temperature data for complete HACCP verification and meets the USDA Appendix B and Canadian Food Inspection Agency chilling guidelines on most products.

SIMPLY BUILT BETTER

Control the fans, and you control the chill.

The goal in blast chilling is to maintain a consistent, predetermined temperature difference between the product and the evaporator coil. A large difference between the two means more moisture is removed from the product, thus reducing yield.

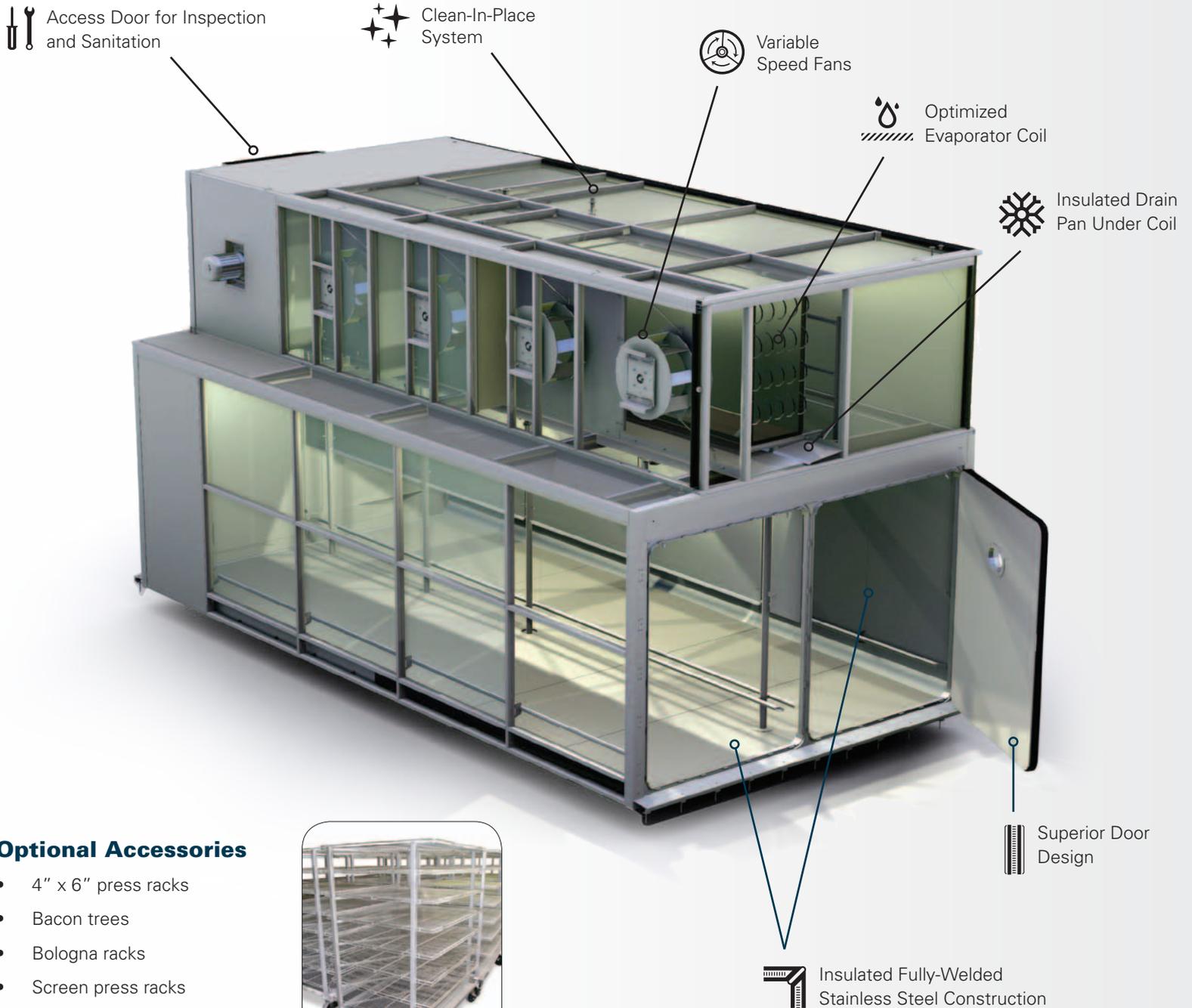
To ensure uniform chilling and to prevent errant crusting, Marlen's Delta Chill process uses variable speed fans running at low speed during "wet coil" conditions. Then, as desired moisture removal is nearly complete, fan speed increases and the system shifts to a lower temperature "dry coil" condition.



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Optional Accessories

- 4" x 6" press racks
- Bacon trees
- Bologna racks
- Screen press racks
- Smokehouse trucks



Changing the Way You Look at Chilling Forever.

Marlen's Blast Chillers and continuous chill process will change the way you look at chilling forever. Designed to surround the product with conditions that allow it to cool at a maximum rate and in a uniform manner, our blast chill cells are the secret to improved yields.

Marlen's thermal processing line includes food processing ovens/ smokehouses, blast chill cells, brine chillers, and continuous cook and water cook-chill systems. Our processing equipment provides extremely repeatable results with uniform temperature, color, and product shrink profiles. Integrated control systems provide complete data reporting.



About Marlen International

A leading global manufacturer of food processing equipment and systems, Marlen International designs and builds equipment to process meat, poultry, pet food/treats, fish, vegetables, fruit, baked goods, confectioneries, snacks, dairy goods and a variety of other products.

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